



PATENT  
0649-0774P

IN THE U.S. PATENT AND TRADEMARK OFFICE

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11-06-01  
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Applicant: Toshiaki FURUHASHI et al. Conf.: 5716  
Appl. No.: 09/762,586 Group: 1761  
Filed: February 9, 2001 Examiner: L. Tran  
For: FROZEN PIE DOUGH SHOWING GOOD PUFFINESS

**AMENDMENT UNDER 37 C.F.R. § 1.111**

**RECEIVED**

Assistant Commissioner for Patents  
Washington, DC 20231

OCT 30 October 25, 2001  
2001

Sir:

**TC 1700**

In reply to the Examiner's Office Action dated July 27, 2001, the following amendments and remarks are respectfully submitted in connection with the above-identified application.

**IN THE SPECIFICATION:**

Please replace the paragraph beginning on page 5, line 24, with the following rewritten paragraph:

--It is preferable that the number of the fat layers made of the roll-in fat is smaller than in the conventional folded pie doughs. Namely, it is preferable to form 32 to 64 fat layers, still preferably 32 to 48 fat layers. When the number of the fat layers is less than 32, the dough layers and the fat layers become too thick. In this case, the inner layers cannot uniformly puff and thus are half-baked. In addition, because the dough layers are thick, the